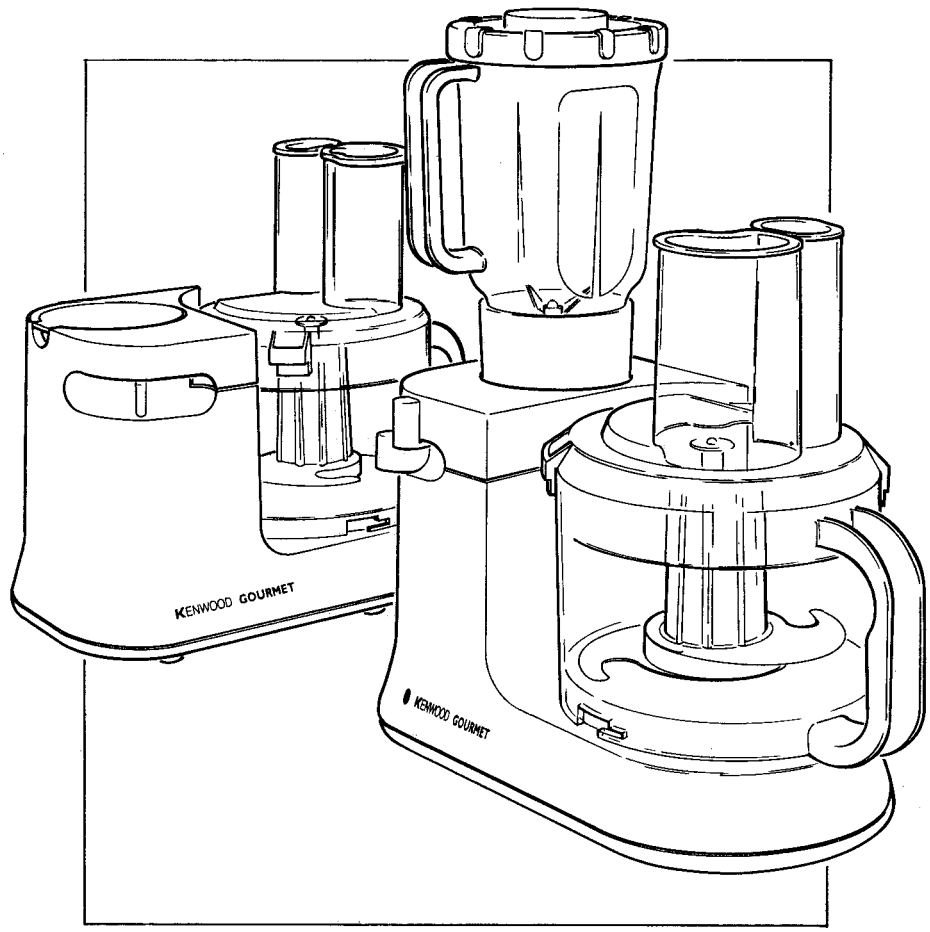


KENWOOD

FP700, FP800 & FP900

Welcome to Kenwood Food Preparation

Your new Kenwood Food Processor will make your favourite dishes, simply and quickly. To reap maximum benefit from your processor, keep it ready for use on a convenient worktop for whenever you need it.
Read these instructions carefully because food processors require different techniques to traditional mixers.

Connecting to Power

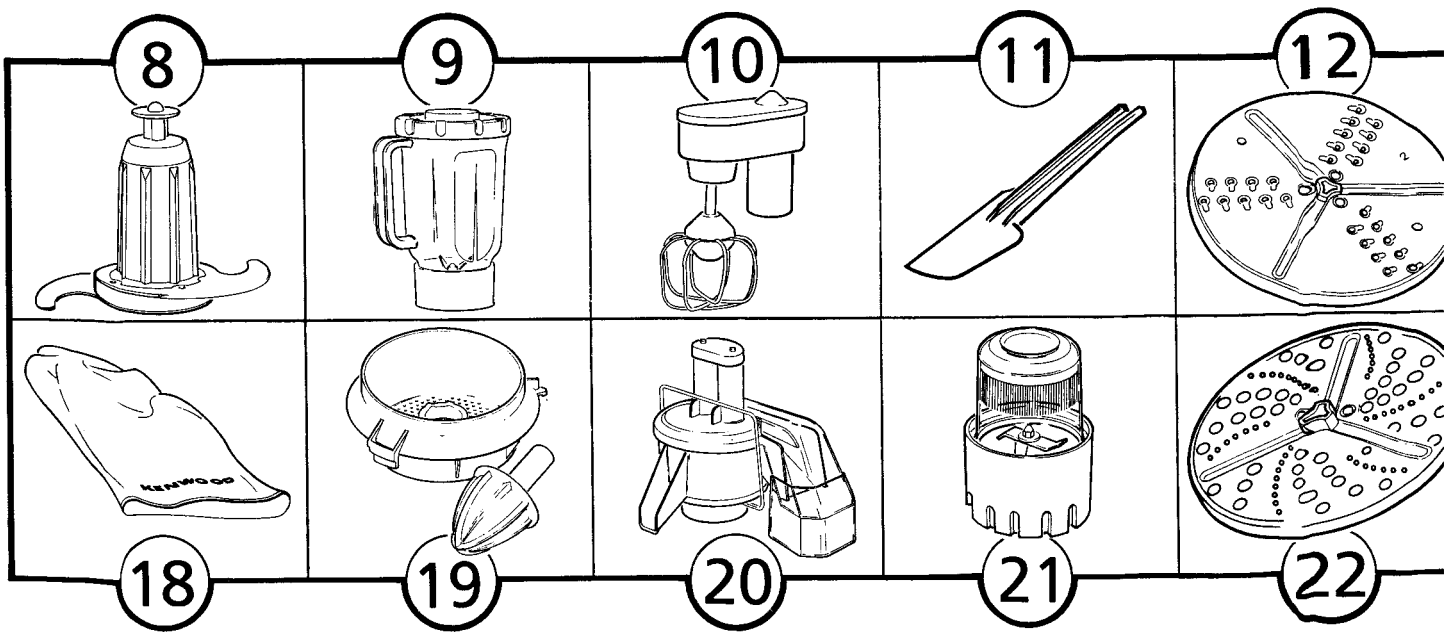
Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.

This appliance complies with European Economic Community Radio Interference Directive 82/499/EEC.

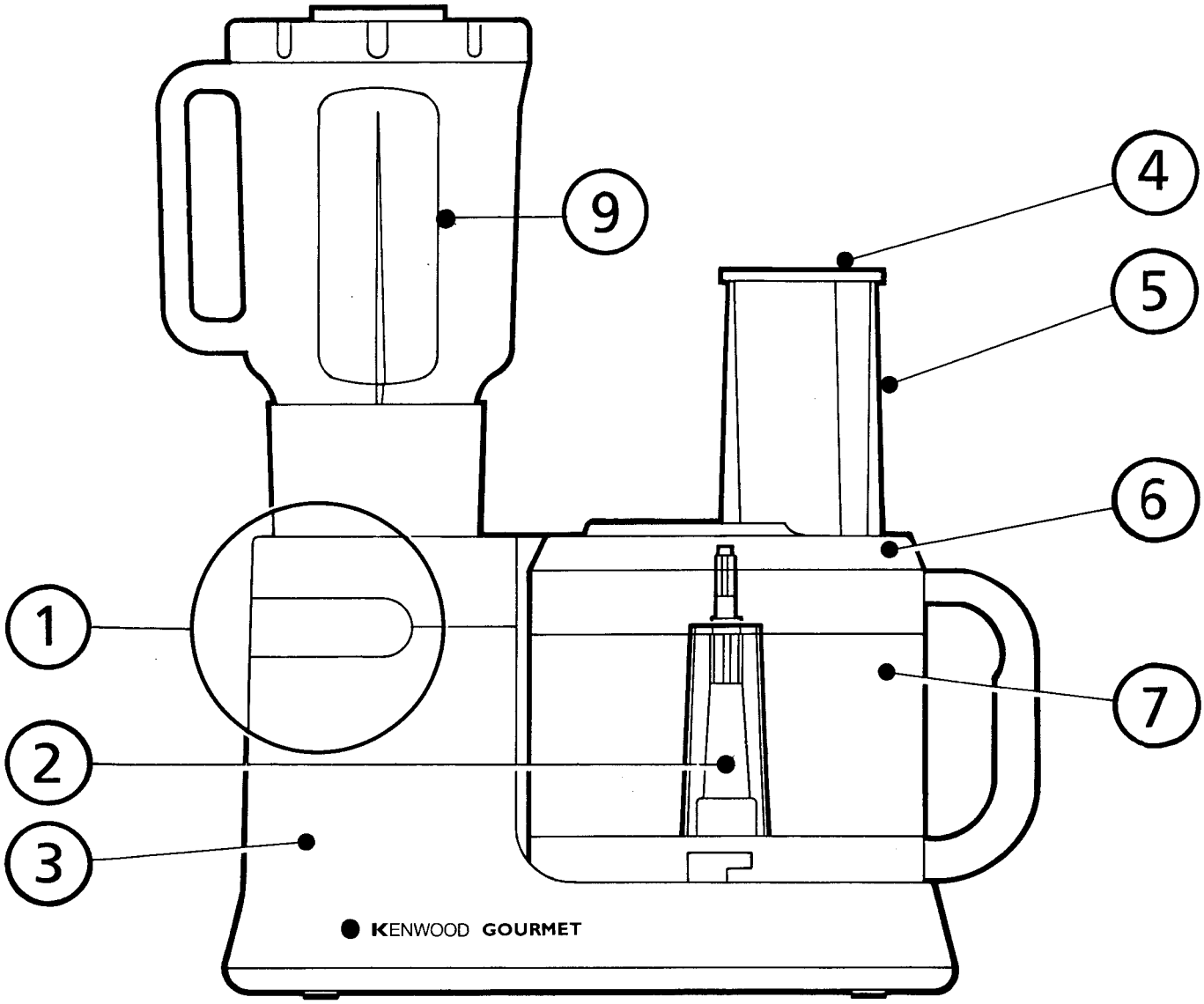
Note: The contents list on the back of this booklet shows the attachments that are included in this food processor. Most of the attachments shown below are suitable for your processor. Please check availability with your local distributor.

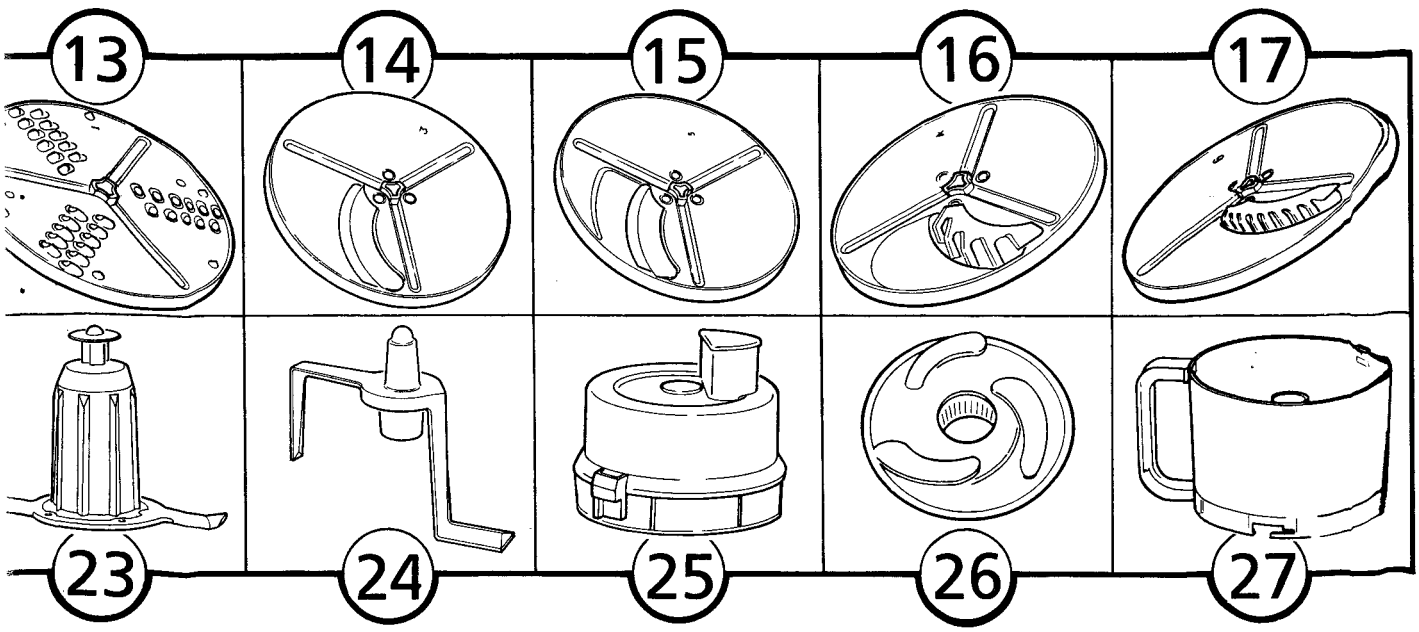
KEY

1 Controls (see page 5)
2 Twin Attachment Drives
3 Power Unit
4 Twin Pushers
5 Twin Feed Tubes
6 Lid
7 Bowl
8 Steel Blade
for chopping meat, vegetables, herbs, nuts and breadcrumbs, cake making, pastry, scones and shortbread
9 Liquidiser (illustrated with outlet cover removed)
10. Whisk - for egg whites, cream, whisked sponges and evaporated milk
11 Spatula
12 Fine Shredding Plate
for cheese, carrots, potatoes, apples and foods of a similar texture
13 Coarse Shredding Plate
14 Thick Slicing Plate
15 Thin Slicing Plate - for potato, carrot, cucumber, cabbage, courgettes, beetroot, onion and apples
16 Standard Chipper Plate - for continental type potato chips
17 Fine Chipper Plate for producing slim continental type potato chips
18 Cover
19 Citrus Juice Extractor
20 Juice Separator (FP800/FP900 only)
21 Multi Mill
22 Rasping Plate for German potato dumplings, parmesan cheese
23 British Dough Tool - for yeasted mixtures
24 Continental Dough Tool for drier doughs e.g. stollen and rye bread
25 Centrifugal Juice Separator for hard fruits and vegetables e.g. carrots and apples
26 Maxi-blend canopy
27 Alternative opaque bowl

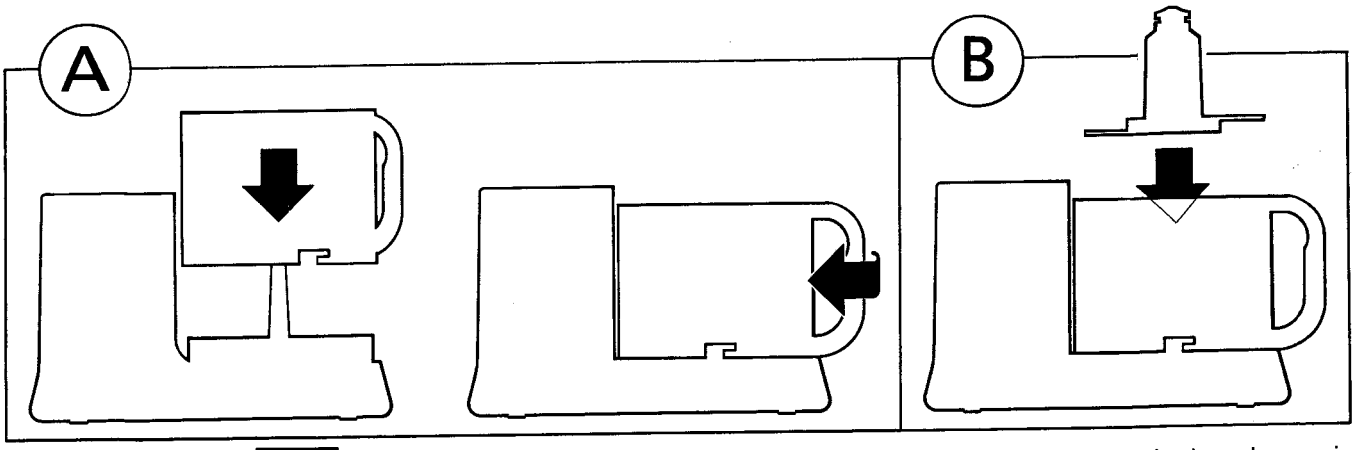


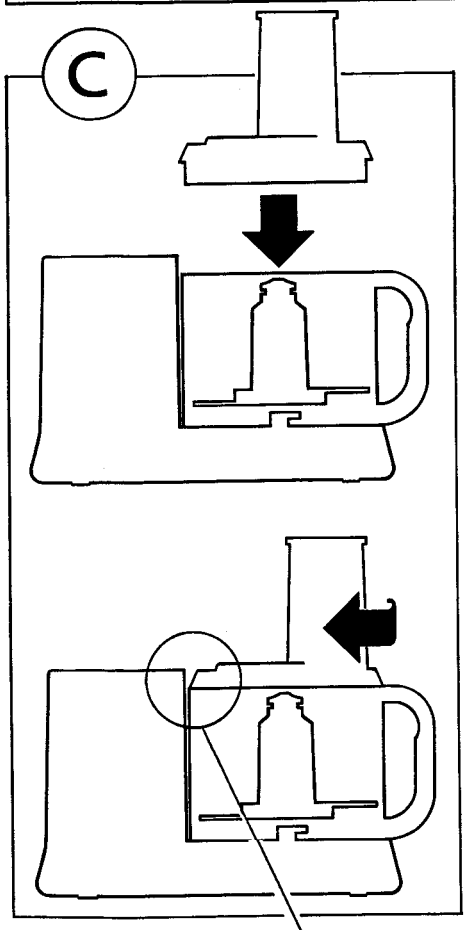
Your Processor and Attachments

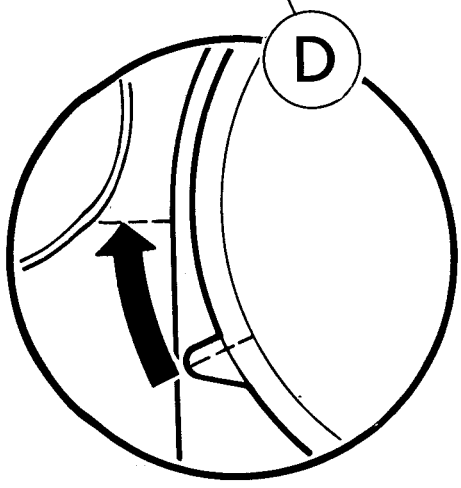




Assembling Processor Bowl & Attachments







Prior to using the appliance for the first time, wash the pieces in accordance with the cleaning instructions. Always remove and discard the plastic blade covers from the steel blade - these covers are to protect the blade during manufacture and transit only.

1. Using both hands lock the processor bowl onto the power unit. Turning in a clockwise direction be sure the raised portions on the unit fit into the matching holes in the bowl. (A)
2. Once the bowl is locked in place you can insert a tool. Place it over the motor shaft and carefully turn until it drops all the way down. The tool must be completely down as far as it will go before you proceed (B). Assemble the plates with cutting surface uppermost (for whisk assembly see below, other attachments are included towards the back of these instructions).
3. Grasp the lid by the feed tube and place on the bowl with the feed tube towards the back. Move the feed tube clockwise until the tabs on the cover lock against the tabs on the bowl (C). The fin on the lid should align with the corresponding line on the processor body (D). Select a speed. The motor will start.
4. After processing, switch off and turn the lid back in the opposite direction.

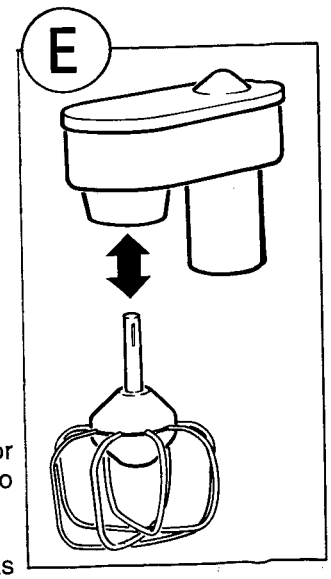
WARNING

- Do not remove the lid until the motor has come to a full stop.
- Keep the pushers in the feed tube during processing unless they are being used to guide foodstuffs through the feed tube. (Never put your fingers into the feed tubes).
- When using processor bowl always remove any attachment from the liquidiser outlet and replace outlet cover.
- Do not use your Processor if any part is broken.
- Do not leave the appliance unattended whilst in use.

NOTE: For additional safety your food processor will not operate until the bowl and lid are correctly engaged, and it is only possible to remove the lid when the control is in the 0 position.

To obtain best results the following recommended quantities should not be exceeded.

Shortcrust pastry up to flour weight of.....1lb 5oz/600g
Yeast dough up to flour weight of.....2lb 4oz/1kg
One stage cake mix totalling not more than.....3lb 8oz/1.6kg
Semi-rich fruit cake totalling not more than.....4lb 13oz/2.2kg
Chopping meat.....2lb 4oz/1kg
Egg whites.....6
Soup ingredients and liquid totalling (bowl capacity).....1.75pt1 litre



WHISK

The whisk assembly (E) comes in two parts for easy cleaning. Simply push whisk firmly into housing before use and pull out to remove.
Do not immerse the housing in water.
Do not operate the whisk in an empty bowl as scratching may occur

Hints

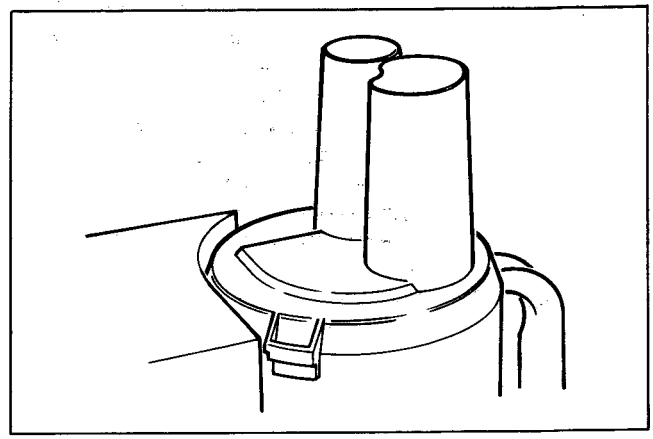
- Your processor has a supply cord stowage facility. To prevent unwanted cord trailing across the worktop, pull out sufficient cord for use or push in for stowage.
- Always fit the appropriate tool in the bowl before adding the ingredients.

When using Slicing, Shredding or Chipping Plates

- To obtain good results, always use fresh vegetables.
- Cut pieces of each food to fit the feed tube. Fill the tube almost to the top and push firmly down with the pusher whilst operating the machine.
- Always solidly pack the feed tube, to prevent foods from slipping sideways during operation.
- Always use the pusher to process foods onto the plate.
- Always empty the bowl before it becomes three-quarters full.

Feed Tubes

This lid has been designed with a twin feed tube to accomodate different shaped foods. Small quantities and small thin items such as courgettes, small tomatoes, kiwi fruits, bananas are best fed through the narrower feed tube. Best results are also obtained using this feed tube for processing carrot.



Operating Controls

Model FP700

0 = Off
1 = position for lower speed
2 = position for higher speed
P = Pulse

Use speed 1 for whisking, slicing and shredding and cake making.
Use speed 2 for chopping, yeasted mixtures, pastry and the liquidiser attachment.

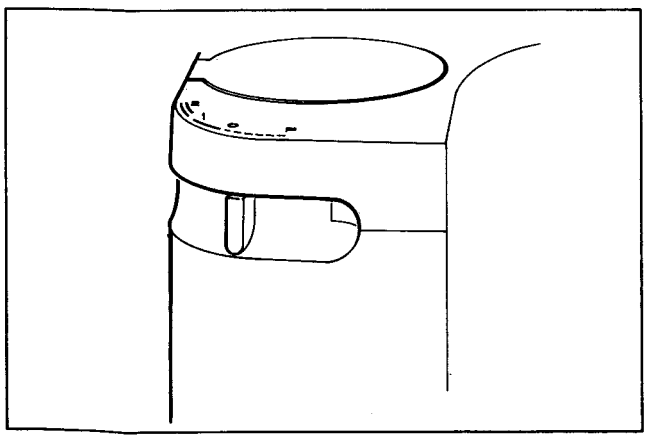
Model FP800/FP900

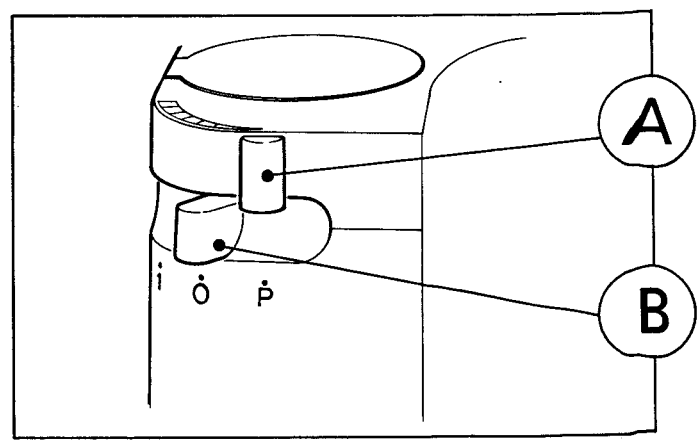
0 = Off
1 = On
P = Pulse

Speeds for FP800/FP900

Use speed 1-3 for slicing and shredding.
Use speed 3-5 for pastry.
Use speed 5 for whisking.
Use speed 6-8 for cake making, chopping, yeasted mixtures.
Use speed 8 for liquidiser.

To start your processor, select the speed with the top control (A), and then using the on/pulse control (B) operate the machine.

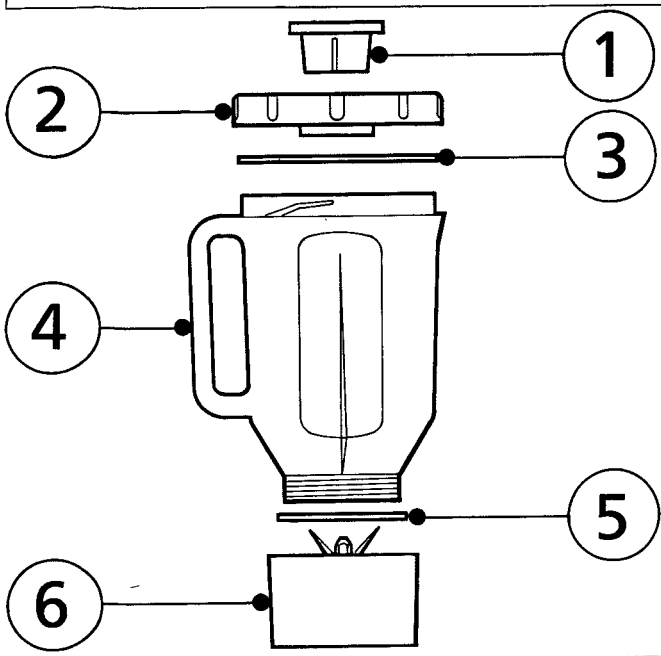




Pulse (both models)

The pulse feature allows the attachment fitted to the processor to be operated in a start stop action to control the texture of various foods. The pulse switch operates the motor and keeps it running for as long as the control is held in position.

Assembling/Fitting the Liquidiser Attachment



1. Filler Cap (this can be removed to allow the addition of ingredients whilst the motor is operating e.g. mayonnaise).
2. Lid
3. Lid Washer
4. Goblet
5. Sealing Ring
6. Goblet Base

Place the sealing ring in the base. Screw the goblet into the base in a clockwise direction. Fit lid and filler cap on the goblet.
Remove the outlet cover from the processor.
Place the liquidiser on the outlet, engaging the lugs in the base in the slots provided. Turn clockwise until it locks.

WARNING

- For safety reasons we do not recommend the blending of very hot liquids.
- When using liquidiser outlet we recommend that there are no tools in the processor bowl.
- The liquidiser attachment will only operate with the processor bowl and lid in position.

Hints

Using the Liquidiser

- Cut dry ingredients into cubes and feed through the filler cap onto revolving blades.
- Do not place dry ingredients into the liquidiser before switching on.
- Recipes containing liquid can be placed directly into the liquidiser.
- Best results are obtained using a high speed.
- When making mayonnaise, place all the ingredients with the exception of the oil into the liquidiser. Remove the filler cap and with the motor running gradually add the oil in a steady stream.
- Never unscrew the goblet when it is full.
- To ensure there are no leaks from the base, grip the handle and turn the liquidiser when in place. After use, the goblet may be loosened from the base in the same way. Do not leave goblet base on processor.
- Never exceed the maximum capacity marked on the liquidiser of 1.2 litres/2 pints.

IMPORTANT

- Do not leave the base to soak in water and do not leave the liquidiser soaking with water in the goblet.
- Various spices such as cloves, dill and cumin seeds have an adverse effect upon the liquidiser plastic and should not be processed.
- The liquidiser runs at such high speeds that all foods are processed within one minute. Prolonged running or repeated use should be avoided especially when processing dry ingredients or small quantities. The liquidiser is not suitable as a storage container therefore ingredients should not be left to stand in the goblet before processing and should be removed immediately afterwards.

Notes

- Keep the steel blade well out of the reach of children.
- Your Processor and liquidiser are not suitable for crushing or grinding coffee beans, or converting granulated sugar to caster sugar.
- When adding almond essence or flavouring to mixtures switch off, remove the lid and add to the mixture direct. Contact with the bowl, feed tube, lid or liquidiser goblet material may result in permanent marking. This marking is in no way detrimental to the functioning of your processor.

Cleaning

Switch off and remove plug from power supply.
Immediately after use, rinse all pieces except the motor base and wash in hot sudsy water and thoroughly dry. **Take care when washing the steel blade and cutting plates - they are extremely sharp.** Wipe over the base of your Food Processor with a damp cloth and polish with a dry one. Ensure that the safety locking switch is clear of food debris.
You may place the following components on the top rack of the dishwasher; liquidiser goblet and lid, bowl, lid, pushers, steel blade, processing plates and balloon whisk when removed from its main body.
Always store your processor with its dust cover in place.

Service

Contact the dealer from whom you purchased your appliance.

Recipes

Cream of Mushroom Soup

For the speed of the attachments see page 5.

8oz/200g mushrooms
1 small onion
2oz/50g butter
1pt/500ml white stock
1oz/25g flour
2tbsp/40ml single cream
salt and pepper

Using the steel blade roughly chop the onion and mushrooms separately. Melt 1oz/25g butter in a saucepan and cook the onion for 2-3 minutes. Add the mushrooms then the stock and seasoning. Simmer gently for 15 minutes. Melt the remaining 1oz/25g butter in a small saucepan, add the flour and cook the roux for 2-3 minutes. Place in the liquidiser, add the mushroom mixture which you have allowed to cool slightly and then liquidise at maximum speed until smooth. Return the mixture to the saucepan, check seasoning and bring to the boil. Add the cream and serve.

Victoria Sandwich

For the speed of the steel blade see page 5

6oz/150g soft 'tub' margarine
6oz/150g caster sugar
3 eggs
6oz/150g self raising flour
Jam
Icing sugar

Using the steel blade, place the cubed margarine, sugar, eggs and flour into the bowl. Process for a few seconds until smooth.
Place the mixture into two greased 7in/18cm sandwich tins and bake in a pre-heated oven at 190°C/375°C/Gas Mark 5 for approximately 25 minutes until golden and springs back when lightly touched. Turn onto a wire rack and allow to cool, then sandwich together with jam and dredge with icing sugar.

Hints

- In common with other processors the steel blade will not 'cream' fat and sugar successfully for this type of cake. For this reason cakes are made by the 'all in one' method. All the ingredients should be placed into the bowl and processed until smooth. A tub or soft margarine should always be used straight from the refrigerator.
- The mixing process for this type of cake is very quick, so take care not to overprocess the mixture.
- Use the spatual provided to remove all the mixture from the bowl.

Whisked Sponge Cake

For the speed of the whisk see page 5

3 eggs
3oz/75g caster sugar
3oz/75g plain flour, sifted twice

Assemble the processor with the whisk in position. Place the eggs and sugar in the bowl and whisk until the mixture is thick and leaves a trail. Remove the lid, carefully add the flour around the bowl, replace the lid and pulse to incorporate.

Turn the mixture into a deep lined and greased 7in/18cm cake tin and bake in a pre-heated oven at 190°C/375°F/Gas Mark 5 for approximately 25 minutes until the cake springs back when touched. Remove from tin and cool on a wire rack.
Use as desired.

Hints

- Take care not to overprocess the mixture when adding the flour (use the lowest speed pulse on model FP800/FP900).

Meringues

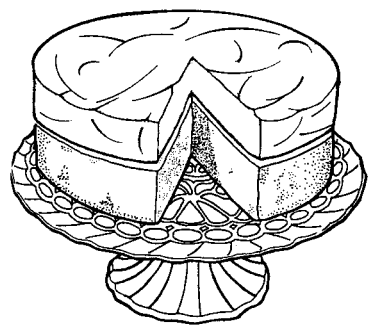
For the speed of the whisk see page 5

4 egg whites
8oz/200g caster sugar

Using the whisk attachment, whisk egg whites until stiff. Remove the lid, add half the sugar, replace the lid and pulse to incorporate. Fold in the remaining sugar by hand using a metal spoon.
Pipe the mixture onto trays lined with non-stick paper. Bake in an oven at 90°C or the lowest possible setting for 4-5 hours, until the meringues have dried out. If the meringues start to brown, prop open the oven door a little.
Makes 8-12 shells.

Hints

- Make sure the bowl and whisk are free from any traces of grease, or egg yolk.
- Take care not to over process when adding the sugar (use the lowest speed pulse on model FP800/FP900).



Shortcrust Pastry

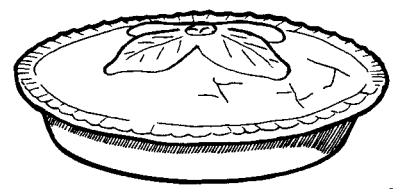
For the speed of the steel blade see page 5

1lb/400g plain flour
8oz/200g mixture of lard and margarine
1tsp/5ml salt
6tbsp/120ml water approximately

Roughly cube the fat.
Using the steel blade, place the flour, salt and fat into the bowl and process until the mixture resembles breadcrumbs. Continue operating the machine and add the water down the feed tube and process until one or two balls of pastry are formed. Remove the pastry from the bowl and combine together by hand to prevent over processing.
Use as required.

Hints

- For best results use the fat straight from the refrigerator.
- Take care not to overprocess the fat into the flour, as it will continue mixing when the water is added.
- If the dough is slightly warm after processing allow it to rest for 10-15 minutes in the refrigerator before using.
- Scones can be prepared in a similar manner to pastry.



Fruit Cake

For the speed of the steel blade see page 5

8oz/200g block margarine
8oz/200g caster sugar
3 eggs
6-8tbsp/120-160ml milk
1lb/400g mixed fruit
12oz/300g self raising flour
1½tsp/7.5ml mixed spice

Using the steel blade, place the cubed margarine and sugar into the processor bowl. Mix until smooth, light and fluffy, scraping down the bowl several times as necessary. Add the eggs one at a time, scraping down after each addition. Add the sieved flour, spice and milk and pulse until the ingredients are just incorporated. Add the fruit and pulse to incorporate.
Turn the mixture into a greased and lined 8in/20cm round cake tin and bake in a pre-heated oven 150°C/300°F/Gas Mark 2 for approximately 2½ hours or until cooked. Turn out of the tin when cool.

Hints

- Use the margarine straight from the refrigerator and cut into cubes.
- The above method is suitable for cakes which do not require air to be incorporated at the 'creaming' stage to make them rise.
- Take care when adding the fruit not to overprocess the mixture as this may chop the fruit.
- Use the spatula provided to scrape ingredients away from the sides of the bowl.

White Bread

For the speed of this attachment see page 5

2lb 4oz/1kg strong plain flour
2tsp/10ml salt
1oz/25g lard
1oz/25g fresh yeast or 4tsp/20ml dried yeast plus 2tsp/10ml sugar
22fl.oz/600ml warm water

Dried Yeast
Sprinkle the dried yeast into the warm water, add the sugar and allow to stand for approximately 10 minutes or until the mixture is frothy.

Fresh Yeast
Place the tool for yeasted mixtures into the bowl, add the flour, salt, lard and fresh yeast crumbled into the bowl and process for a few seconds to evenly distribute the yeast throughout the flour.
With the machine operating quickly pour the water or yeast liquid in a steady stream down the feed tube. Continue processing until the mixture forms a dough and becomes smooth in appearance and elastic to touch, this will take approximately 45-60 seconds.
Remove the dough into either a greased polythene bag or a lightly floured bowl and cover. Leave this dough in a warm place until doubled in bulk. Return the risen dough to the processor and using the same speed re-knead the dough for 10-15 seconds.
Shape the dough into 2 loaves or 24 rolls and place on greased baking trays and leave until double in size. Bake in a pre-heated oven 230°C/450°F/Gas Mark 7 for 20-25 minutes for a loaf or 10-15 minutes for rolls. When the loaf or rolls are done they should sound hollow when rapped on the base.

Hints

- Different batches of flour vary considerably in the quantities of liquid required and the stickiness of the dough can have a marked effect on the load imposed on the machine. You are therefore strongly advised not to exceed the maximum quantity of flour (see page 4) and to keep the machine under observation whilst the dough is being mixed.

Lasagne

For the speed of the attachments see page 5

Meat Sauce
1lb/400g beef, cubed
1 onion
4oz/100g mushrooms
1-2tbsp/20-40ml oil
14oz/397g can tomatoes
2tbsp/40ml tomato purée
2tsp/10ml oregano
salt and pepper
Cheese Sauce
1pt/500ml milk
1oz/25g butter
1oz/25g flour
8oz/200g cheese
salt and pepper
Pasta
6oz/150g lasagne

Using the steel blade chop the meat, onion and mushrooms separately. Using the shredding plate grate the cheese.
Pre-heat the oil and fry the onion and mushroom until softened, add the 'mince' and fry until browned. Add the tomatoes, tomato purée, oregano and seasonings. Stir well, then cover and simmer for approximately 40 minutes.

Make the cheese sauce by placing the milk, flour, seasoning and cubed butter into the liquidiser and blend until smooth. Transfer the mixture to a saucepan and bring to the boil. Boil the sauce for 2 minutes, stirring continuously, add 6oz/150g cheese and allow to melt and combine with the sauce.
Cook the pasta in plenty of boiling salted water and then drain.
In an ovenproof dish, place a layer of meat sauce in the bottom, cover with a layer of lasagne and then a layer of cheese sauce. Repeat the layers ending with a layer of cheese sauce. Sprinkle the remaining cheese on top and bake in a pre-heated oven 190°C/375°F/Gas Mark 5 for approximately 45 minutes or until heated through and the top golden.
Serves 4-6

Hints

- Make 'mince' by trimming the meat of all excess fat and cutting into 1in/2.5cm cubes. Place into the bowl and process using the steel blade.
- Use the pulse control towards the end of the chopping functions to obtain the desired consistency.
- Vegetables e.g. onions can be chopped in a similar manner to meat, cut into 1in/2.5cm cubes and process using the steel blade until the desired consistency is obtained.
- Process foods of a similar texture together e.g. harder vegetables like carrots and potatoes or softer ones like mushrooms and tomatoes.

Notes